



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	HS BBQ
Address of food business:	195 Drayton Road Norwich NR3 2PG
Date of inspection:	11/03/2020
Risk rating reference:	20/00336/FOOD
Premises reference:	20/00004/FD_HS
Type of premises:	Food take away premises
Areas inspected:	All
Records examined:	SFBB, Training Certificates/records, Cleaning Schedule
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Kebab and pizza takeaway serving the local community

Relevant Legislation

Food Safety Act 1990 (as amended)

Regulation (EC) No 178/2002 applied by The General Food Regulations 2004 (as amended)

Regulation (EC) No 852/2004 and No 853/2004 applied by Regulation 19 (1) of the Food Safety and Hygiene (England) Regulations 2013

Health and Safety at Work etc. Act 1974 and related regulations

Food Information Regulations 2014

What you must do to comply with the law

The report may include **Contraventions** - matters which do not comply with the law . You must address all of the contraventions identified; failure to do so could result in legal action being taken against you.

As a guide, contraventions relating to cleaning, temperature control and poor practice, should be dealt with straight away.

Contraventions relating to structural repairs, your food safety management system and staff training, should be completed within the next 2 months.

Health and safety contraventions should be dealt with within 3 months unless otherwise stated.

To assist you the report may also include **Observations** of current practice, useful **Information, Recommendations** of good practice and reminders of **Legal Requirements** .

My inspection was not intended to identify every contravention of the law and only covers those areas, practices and procedures examined at the time of the inspection. If the report fails to mention a particular matter this does not mean you have necessarily complied with the law.

FOOD SAFETY

How we calculate your Food Hygiene Rating:

The food safety section is divided into three areas which you are scored against for the hygiene rating:

1. Food hygiene and safety procedures
2. Structural requirements
3. Confidence in management/control procedures

Your Food Hygiene Rating is 4 - a good standard



1. Food Hygiene and Safety

Food hygiene standards are high. You demonstrated a very good standard of compliance with legal requirements. You have safe food handling practices and procedures and all the necessary control measures to prevent cross-contamination are in place. Some minor contraventions require your attention. **(Score 5)**

Contamination risks

Contravention You could not demonstrate effective heat disinfection of the food equipment and utensils you use for handling both raw and ready-to-eat foods.:

- tongs

Separate equipment and utensils must be provided. Such equipment should be easily identifiable (e.g. colour coded) and must be stored and washed separately.

Hand-washing

Contravention The following indicated that hand-washing was not suitably managed:

- no soap was available at the wash hand basin in the preparation area.

2. Structure and Cleaning

The structure facilities and standard of cleaning and maintenance are all of a good standard and only minor repairs and/or improvements are required. Pest control and waste disposal provisions are adequate. The minor contraventions require your attention. **(Score 5)**

Cleaning of Structure

Contravention The following items were dirty and require more frequent and thorough cleaning:

- floor wall junctions
- behind and under equipment
- shelf beneath sink

Contravention The following items could not be effectively cleaned and must be covered or made non-absorbent:

- mdf or chipboard shelves under counter

Observation The kitchen had been well maintained and the standard of cleaning was good.

Facilities and Structural provision

Contravention The following facilities were inadequate and must be improved:

- no ventilated lobby between the toilet and the preparation area. This should be provided.

As a minimum a self closer should be provided to the toilet door and mechanical ventilation provided to the cubicle.

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

Food Hazard Identification and Control

Contravention The following pre-requisites have not been met and this means that your food safety management system will be ineffective:

- not using the day dot system nor labelling foods in the fridges
- the layout of the kitchen is poor and not conducive to good food hygiene practices and preventing cross contamination (toilet opening directly into the kitchen)

Proving Your Arrangements are Working Well

Contravention You are not working to the following safe methods in your SFBB pack:

- personal hygiene / handwashing (no soap at the hand wash basin)
- Daily Diary not being used
- 4-weekly checks not being used
- training records / supplier lists incomplete
- cleaning schedule does not cover all areas and major pieces of equipment

Waste Food and other Refuse

Contravention The following evidence suggested you were failing to store fats, oils and grease appropriately:

- the arrangements for storing waste oil are inadequate- no lid provided to the bin

Observation You had measures in place to dispose of waste food appropriately and were employing the services of an approved waste contractor.

Recommendation Provide a temporary cover, such as foil, to the waste bin whilst you await a proper lid from your supplier

Training

Contravention The following evidence indicates there is a staff training need as food handlers:

- Had not been trained on your SFBB
- day dots were not being used to aid stock rotation as per the SFBB

Allergens

Observation You had devised a chart listing all the food you provide with the allergens present in each and had brought this to the attention of your staff and customers.